

DISTRICT OF COLUMBIA MAYOR

Pursuant to Title 25-A of the District of Columbia Municipal Regulations

Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name TRUMP INTERNATIONAL HOTEL
Address 1100 PENNSLYVANIA AVE NW
City/State/Zip Code Washington, DC 20004
Telephone (202) 695-1100 E-mail address obeckert@trumphotels.com
Date of Inspection 05 / 07 / 2018 Time In 03 : 00 PM Time Out 03 : 30 PM
License Holder Trump Old Post Office LLC.
License/Customer No. <u>05107xxxxx-16000030</u>
License Period <u>08 / 01 / 2016</u> - <u>07 / 31 / 2018</u> Type of Inspection Follow-up
Establishment Type: Hotel Risk Category 1 2 2 3 4 5

Priority Violations	1	COS	1	R	1				
Priority Foundation Violations	2	COS	0	R	1				
Core Violations	2	COS	1	R	2				
Certified Food Protection Manager (CFPM) OLIVER BECKERT									
CFPM #: FS-70710									
CFPM Expiration Date: 02/18/20	19								
D.C. licensed trash or solid waste c Republic	ontrac	tor:							
D.C. licensed sewage & liquid was Restaurant Technologies	te trans	sport cor	itracto	or:					
D.C. licensed pesticide operator/co Orkin	ntracto	r:							
D.C. licensed ventilation hood system PM Hood & Duct	em cle	aning co	ntrac	tor:					

		FOOI	DBC	ORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVI	ENTIONS	
Co	mplia	ance S	tatu	S	COS	R
				Supervision		
IN	OUT			1.Person in charge present, demonstrates knowledge, and	П	
==				performs duties		
IN	OUT			2.Certified Food Protection Manager		
				Employee Health		
IN	OUT			3.Management, food employee, and conditional employee;	-	
INI	OUT			knowledge, responsibilities, and reporting 4.Proper use of restriction and exclusion		
IN						
IN	OUT			5.Procedures for responding to vomiting and diarrheal events	Ш	
IN	OUT		V/O	Good Hygienic Practices		
IN	OUT		V/O	6.Proper eating, tasting, drinking, or tobacco use		<u> </u>
IIN	001	Г	W/U	7.No discharge from eyes, nose, and mouth	Ш	
IN	OUT		V/O	Control of Hands as a Vehicle of Contamination		
IIN	001		W/U	8.Hands clean and properly washed		
IN	OUT	N/A N	V/O	9.No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed		
-				10.Adequate handwashing sinks properly supplied and		
IN	OUT			accessible		
				Approved Source		
IN	OUT			11.Food obtained from approved source		
IN	OUT	N/A N	V/O	12. Food received at proper temperature		
IN	OUT			13.Food in good condition, safe, and unadulterated		
IN	OUT	N/A 1	V/O	14.Required records available: shellstock tags, parasite destruction		
				Protection from Contamination		
IN	OUT	N/A		15.Food separated and protected		
IN	OUT	N/A		16.Food-contact surfaces: cleaned and sanitized	1	
IN	OUT			17.Proper disposition of returned, previously served,		
IIN	001			reconditioned, and unsafe food		
				Potentially Hazardous Food (Time/Temperature Control for		
L				Safety Food)		
IN	OUT	_	V/O	18.Proper cooking time and temperatures		<u> </u>
IN	OUT		V/O	19.Proper reheating procedures for hot holding		
IN	OUT		V/O	20.Proper cooling time and temperature		
IN	OUT		V/O	21.Proper hot holding temperatures		
IN	OUT	N/A		22.Proper cold holding temperatures		
<u>IN</u>	OUT		V/O	23.Proper date marking and disposition		
IN	OUT	N/A N	V/O	24.Time as a public health control: procedures and records		
<u></u>	OUT	NI/A		Consumer Advisory	 	
IN	OUT	N/A		25.Consumer advisory provided for raw or undercooked foods		
IN	OUT	N/A		Highly Susceptible Populations		
IIN	UUI	N/A		26.Pasteurized foods used; prohibited foods not offered	 	
IN:	OUT	NI/A		Chemical	-	
IN	OUT	N/A N/A		27. Food additives: approved and properly used	<u> </u>	-
IIN	OUI	IW/A		28.Toxic substances properly identified, stored, and used Conformance with Approved Procedures	┝╙─	_ Ц
\vdash				29.Compliance with variance, specialized process, and HACCP		
IN	OUT	N/A		plan		

GOOD RETAIL PRACTICES									
Co	mplia	nce Stat	us	COS	R				
			Safe Food and Water						
IN	OUT	N/A	30.Pasteurized eggs used where required						
IN	OUT		31.Water and ice from approved source						
IN	OUT	N/A	32. Variance obtained for specialized processing methods						
			Food Temperature Control						
IN	OUT		33.Proper cooling methods used; adequate equipment for						
	001		temperature control						
IN	OUT	N/A N/C	34.Plant food properly cooked for hot holding						
IN	OUT	N/A N/C	35.Approved thawing methods used						
IN	OUT		36.Thermometers provided and accurate						
			Food Identification						
IN	OUT		37.Food properly labeled; original container						
			Prevention of Food Contamination						
IN	OUT		38.Insects, rodents, and animals not present						
IN	OUT		39. Contamination prevented during food preparation, storage,						
114	001		and display						
IN	OUT	N/A	40.Personal cleanliness						
IN	OUT		41.Wiping cloths: properly used and stored						
IN	OUT	N/A N/C	3 · · · · · · · · · · · · · · · · · · ·						
			Proper Use of Utensils						
IN	OUT		43.In-use utensils: properly stored						
INI	OUT		44.Utensils, equipment and linens: properly stored, dried, and		П				
	001		handled						
IN	OUT		45.Single-use/single-service articles: properly stored and used						
IN	OUT	N/A	46.Gloves used properly						
			Utensils, Equipment, and Vending						
<u>IN</u>	OUT		47.Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
IN	OUT		48.Warewashing facilities: installed, maintained, and used; test strips						
IN	OUT		49.Nonfood-contact surfaces clean						
			Physical Facilities						
IN	OUT		50.Hot and cold water available; adequate pressure						
IN	OUT		51.Plumbing installed; proper backflow devices						
IN	OUT		52.Sewage and waste water properly disposed		Ē				
IN	OUT		53. Toilet facilities: properly constructed, supplied, and cleaned						
IN	OUT		54.Garbage and refuse properly disposed; facilities maintained						
IN	OUT		55.Physical facilities installed, maintained, and clean		Ē				
IN	OUT		56.Adequate ventilation and lighting; designated areas used						
			The state of the s	_					

IN = in compliance N/A = not applicable OUT = not in compliance COS = corrected on-site

N/O = not observed R = repeat violation

1 of 2 12/12/18, 11:56 AM

Establishment Name TRUMP INTERNATIONAL HOTEL

Establishment Address 1100 PENNSLYVANIA AVE NW

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
22 Salad dressings in the employee cafeteria were holding above 41 F. The salad dressings were discarded to correct this. New dressings stored with ice to hold cold were provided. (Corrected On Site)	1005.1	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified in Section 1009, potentially hazardous food (time/ temperature control for safety food) shall be maintained: (b) At five degrees Celsius (5 degrees C) (forty-one degrees Fahrenheit (41 degrees F)) or less. P
33 A display refrigerator is not maintaining adequate food temperatures. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	1600.1	Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified in chapters 6 through 13. Pf
39 Containers of flour are stored adjacent to a handsink that lacks a full splash guard. The containers were relocated to correct this. (Corrected On Site)	816.1	Except as specified in Sections 816.2 and 816.3, food shall be protected from contamination by storing the food: (a) In a clean, dry location; (b) Where it is not exposed to splash, dust, or other contamination; and (c) At least fifteen centimeters (15 cm) or six inches (6 in.) above the floor.
51 A basin of the 3-compartment sink in the "In Room" kitchen lacks a stopper. (Failure to comply with 14-day notice)	2418.1	A plumbing system shall be: (a) Repaired according to the D.C. Plumbing Code (2008) incorporating the International Plumbing Code 2006, as amended by the D.C. Plumbing Code Supplement (subtitle F of 12 DCMR); and (b) Maintained in good repair.
62 The establishment has a "Hotel" license but on the license the number of kitchens listed is "0" (zero). The establishment has an "In Room" kitchen, employee cafeteria, a banquet kitchen, a pastry kitchen, the Northwest Kitchen, and operates "Benjamin". The establishment was instructed to contact DCRA to remedy this issue. The inspector requested proof be sent via email that the establishment contacted DCRA and provided contact information to the manager to due so. No emailed correspondence was sent. (Failure to comply with 5 day notice)	4300.1	No person shall operate a food establishment without a valid license to operate issued by the Mayor. Pf

Sanitizer: Quaternary Ammonium, 200 ppm, 0.0 pH, 00.0°F

APER	

Itterm/Locattion	Temp	Itterm/Locattion	Temp	Itterm/Locattion	Temp	Itterm/Locattion	Temp
Hot Water (Handwashing Sink)	107.0F	Vegetables - cut (Walk-in Refrigerator) (Cold Holding)	41.0F	Hot Water (3-compartment sink)	117 NE	Ranch dressing (Display Refrigerator) (Cold Holding)	55.0F
Salad Dressing (Display Refrigerator) (Cold Holding)		Salad Dressing (Display Refrigerator) (Cold Holding)	53.0F				

Imspector Comments:

Failure to comply with 5 and 14 day notices. Further action shall be taken.

DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: https://dc.healthinspections.us.

Person-in-Charge (Signature)	Oliver Beckert (Print)		05/07/2018 Date	
Inspector (Signature)	Douglas Dalier (Print)	082 Badge #	05/07/2018 Date	

FSHISD_2015_3

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DISTRICT OF COLUMBIA MAYOR

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http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name TRUMP INTERNATIONAL HOTEL - BLT PRIME/BEMJAMIN BAR
Address 1100 PENNSLYVANIA AVE NW
City/State/Zip Code_Washington, DC 20004
Telephone (202) 868-5100 E-mail address billw@bltprime.com
Date of Inspection 08 / 10 / 2018 Time In 10 : 30 AM Time Out 02 : 00 PM
License Holder Trump Old Post Office, LLC
License/Customer No. 09313xxxx-16000230
License Period <u>09 / 01 / 2016</u> - <u>08 / 31 / 2018</u> Type of Inspection <u>Routine</u>
Establishment Type: Restaurant Total Risk Category 1 2 3 4 5

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etor:			
	insport co	insport contract	unsport contractor:

	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								
Co	omplia				COS	R			
				Supervision					
	OUT			1.Person in charge present, demonstrates knowledge, and					
<u>IN</u>	OUT			performs duties					
IN	OUT			2.Certified Food Protection Manager					
				Employee Health					
INI	OUT			3.Management, food employee, and conditional employee;					
<u>IN</u>	001			knowledge, responsibilities, and reporting		ш			
IN	OUT			4.Proper use of restriction and exclusion		П			
IN	OUT			5.Procedures for responding to vomiting and diarrheal events					
				Good Hygienic Practices					
IN	OUT		N/O	6.Proper eating, tasting, drinking, or tobacco use					
IN	OUT		N/O	7.No discharge from eyes, nose, and mouth		П			
				Control of Hands as a Vehicle of Contamination					
IN	OUT		N/O	8.Hands clean and properly washed					
IN	OLIT	N/A	N/O	9.No bare hand contact with RTE foods or a pre-approved					
112	001	IN/A	14/0	alternate procedure properly allowed					
IN	OUT			10.Adequate handwashing sinks properly supplied and					
	001			accessible					
				Approved Source					
IN	OUT			11.Food obtained from approved source					
IN	OUT	N/A	N/O	12.Food received at proper temperature					
IN	OUT			13.Food in good condition, safe, and unadulterated					
IN	OUT	N/A	N/O	14.Required records available: shellstock tags, parasite	lπ				
				destruction					
				Protection from Contamination					
<u>IN</u>	OUT			15.Food separated and protected					
<u>IN</u>	OUT	N/A		16.Food-contact surfaces: cleaned and sanitized					
IN	OUT			17.Proper disposition of returned, previously served,					
_				reconditioned, and unsafe food					
				Potentially Hazardous Food (Time/Temperature Control for					
L	OUT	11/4		Safety Food)					
IN	OUT	_	N/O	18.Proper cooking time and temperatures	므				
IN	OUT		N/O	19.Proper reheating procedures for hot holding					
IN	OUT		N/O	20.Proper cooling time and temperature					
IN	OUT		N/O	21.Proper hot holding temperatures					
<u>IN</u>	OUT			22.Proper cold holding temperatures					
<u>IN</u>	OUT	N/A	N/O	23.Proper date marking and disposition					
IN	OUT	N/A	N/O	24.Time as a public health control: procedures and records					
L. .	OUT	11/4		Consumer Advisory	_				
<u>IN</u>	OUT	N/A		25.Consumer advisory provided for raw or undercooked foods					
IN:	OUT	N1/2		Highly Susceptible Populations	 				
IN	OUT	N/A		26.Pasteurized foods used; prohibited foods not offered					
187	OUT	AI/A		Chemical	-				
IN	OUT	_		27.Food additives: approved and properly used		-			
<u>IN</u>	OUT	N/A		28. Toxic substances properly identified, stored, and used	 	_			
\vdash				Conformance with Approved Procedures					
IN	OUT	N/A		29.Compliance with variance, specialized process, and HACCP plan					
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				GOOD RETAIL PRACTICES		
Co	mplia	nce	Statu	s	COS	R
				Safe Food and Water		•
IN	OUT	N/A		30.Pasteurized eggs used where required		
IN	OUT			31.Water and ice from approved source		
IN	OUT	N/A		32. Variance obtained for specialized processing methods		
				Food Temperature Control		
IN	OUT			33.Proper cooling methods used; adequate equipment for		
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IN	OUT		N/O	34.Plant food properly cooked for hot holding		
IN	OUT	N/A	N/O	35.Approved thawing methods used		
IN	OUT			36.Thermometers provided and accurate		
				Food Identification		
IN	OUT			37.Food properly labeled; original container		
				Prevention of Food Contamination		
IN	OUT			38.Insects, rodents, and animals not present		
<u>IN</u>	OUT			 Contamination prevented during food preparation, storage, and display 		
IN	OUT	N/A		40.Personal cleanliness		
IN	OUT			41. Wiping cloths: properly used and stored		
IN	OUT	N/A	N/O	42. Washing fruits and vegetables		
				Proper Use of Utensils		
IN	OUT			43.In-use utensils: properly stored		
<u>IN</u>	OUT			44.Utensils, equipment and linens: properly stored, dried, and handled		
IN	OUT			45.Single-use/single-service articles: properly stored and used		
IN	OUT	N/A		46.Gloves used properly		
				Utensils, Equipment, and Vending		
<u>IN</u>	OUT			47.Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
IN	OUT			48.Warewashing facilities: installed, maintained, and used; test strips		
IN	OUT			49.Nonfood-contact surfaces clean		
				Physical Facilities		
IN	OUT			50.Hot and cold water available; adequate pressure		
IN	OUT			51.Plumbing installed; proper backflow devices		
IN	OUT			52.Sewage and waste water properly disposed		
IN	OUT			53. Toilet facilities: properly constructed, supplied, and cleaned		
IN	OUT			54.Garbage and refuse properly disposed; facilities maintained		
IN	OUT			55.Physical facilities installed, maintained, and clean		
IN	OUT			56.Adequate ventilation and lighting; designated areas used		
IN:	in co	mpli	ance	OUT = not in compliance N/O = not	tobserved	

IN = in compliance N/A = not applicable OUT = not in compliance COS = corrected on-site

R = repeat violation

1 of 3 12/12/18, 11:58 AM

TRUMP INTERNATIONAL HOTEL - BLT

Establishment Name PRIME/BEMJAMIN BAR

Establishment Address 1100 PENNSLYVANIA AVE NW

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OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
2 There is no one on duty during the time of inspection, that has a Certified Food Protection Manager ID Card issued by the Department. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	203.1	Each person in charge shall be certified by a food protection manager certification program that is accredited by the Conference for Food Protection Standards for Accreditation of Food Protection Manager Certification Programs. Such certified food protection managers shall be deemed in compliance with Section 201.2(b). P
6 Food handler/employee was observed eating in a food preparation area.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	500.1	Persons working in direct contact with food, clean equipment and utensils, and unwrapped single-service and single-use articles shall not: (a) Eat, drink, chew gum, or use any form of tobacco, except in designated areas where food, clean equipment and utensils, and unwrapped singleservice and single-use articles are not exposed, and where equipment or utensils are not washed or stored; or (b) Drink, except from a closed beverage container if the container is handled to prevent contamination of the employee's hands or the container, where food, clean equipment and utensils, linens, and unwrapped single-service and single-use articles are exposed, and where equipment or utensils are washed or stored.
14 The date when the last piece of shellfish from a lot/container is sold or served is not being recorded on the tag or label before storing for the required 90 period. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	717.2	The date when the last shellstock from the container is sold or served shall be recorded on the tag or label. Pf
29 Foods that appeared to have been vacuum packaged within the facility observed stored under refrigeration. CEASE AND DESIST ANY SPECIALIZED FOOD PROCESSING METHODS AT THIS TIME. Please contact the department at hacep.plans@dc.gov for information on requesting a variance for performing specialized food processing methods. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	1010.1	A food establishment shall obtain a variance from the Department as specified in Sections 4102, 4103, and 4104 before: (a) Smoking food as a method of food preservation rather than as a method of flavor enhancement; Pf (b) Curing food; Pf (c) Using food additives or adding components such as vinegar as a method of food preservation rather than as a method of flavor enhancement or to render a food so that it is not potentially hazardous (time/temperature control for safety food); Pf (d) Packaging food using a reduced oxygen method except where the growth of and toxin formation by Clostridium botulinum and the growth of Listeria monocytogenes are controlled as specified in Section 1011; Pf (e) Operating a molluscan shellfish life-support system display tank used to store or display shellfish that are offered for human consumption; Pf (f) Custom processing animals that are for personal use as food and not for sale or service in a food establishment; (g) Preparing food by another method that the Department determines requires a variance; Pf or (h) Sprouting seeds or beans. Pf
32 No variance of Reduced Oxygen Packaging requested in writing at this time. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	4103.1	A variance shall be requested in writing and be accompanied by the appropriate fee.
37 Plastic ingredient bottles used to store things such as oils, sauces, etc. are not labeled with the common name of the ingredient held inside. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	803.1	Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified.
40 Food employee observed not wearing a hair restraint while working with open food.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	502.1	Food employees shall wear clean and effective hair restraints, such as hairnets or beard nets, if appropriate, and clothing that covers body hair that are designed and worn to effectively keep hair from contacting exposed food, clean equipment and utensils, linens, and unwrapped single-service and single-use articles. Hats, caps, scarves or other head covers are acceptable if the hair is contained to prevent contamination. Hair spray and tying back the hair in a ponytail are not effective hair restraints.
45 The straws at the bar are not individually wrapped (not covered or protected when being handled, displayed or dispensed). (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2205.1	Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip- contact surfaces is prevented.
48 There is no visible data plate provided on the outside of the ware washing machine. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1525.1	A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operating specifications including the: (a) Temperatures required for washing, rinsing, and sanitizing; (b) Pressure required for the fresh water sanitizing rinse unless the machine is designed to use only a pumped sanitizing rinse; and (c) Conveyor speed for conveyor machines or cycle time for stationary rack machines.

TEM	PERAT	URES
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Ittem/Location	Temp	Itterm/Location	Temp	Item/Location	Temp	Itterm/Location	Temp
(Walk-in Refrigerator)	38.0F	Hot Water (Handwashing Sink)	114.0F	Hot Water (3-compartment sink)	114.0F	Salmon (Walk-in Refrigerator) (Cold Holding)	40.0F
Mushrooms (Walk-in Refrigerator) (Cold Holding)	41.0F	Crab cake (Walk-in Refrigerator) (Cold Holding)	41.0F	(Warewashing Machine - Rinse Cycle)	194.0F	(Under-counter Refrigerator)	40.0F
(Under-counter Refrigerator)	40.0F	(Freezer)	-8.0F	(Under-counter Refrigerator)		(Freezer - Reach-In)	-11.0F
Hot Water (Handwashing Sink)	105.0F	Feta Cheese (Counter Top) (Cold Holding)	45.0F	Onions raw (Counter Top) (Cold Holding)	35.0F	(Under-counter Refrigerator)	30.0F
Octopus (Under-counter Refrigerator) (Cold Holding)	41.0F	Corn (Counter Top) (Cold Holding)	43.0F	Tomatoes chopped (Counter Top) (Cold Holding)	46.0F	(Reach-in Refrigerator)	37.0F
Steak raw (Walk-in Refrigerator) (Cold Holding)	36.0F	Hot Water (Handwashing Sink - Bar)	100.0F	(Under-counter Refrigerator)	37.0F		

Inspector Comments:

Correct cited violations within 5 and 14 calendar days.

Please submit all questions/inquiries to the Area Supervisor at food.safety@dc.gov for efficient response.

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2 of 3 12/12/18, 11:58 AM

Person-in-Charge (Signature)	Matthew Newland/Bill Willia	amson	08/10/2018 Date
Inspector (Signature)	Denise T. Lucas	603	08/10/2018
	(Print)	Badge #	Date

FSHISD_2015_3



GOVERNMENT OF THE DISTRICT OF COLUMBIA DURIEL BOWSER, MAYOR

Pursuant to Title 25-A of the District of Columbia Municipal Regulations

Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

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Priority Violations	0	COS	0	R	0		
Priority Foundation Violations	2	COS	0	R	0		
Core Violations	0	COS	0	R	0		
Certified Food Protection Manager MASAAKI UCHINO	(CFPN	Л)					
CFPM #: FS-80625							
CFPM Expiration Date: 03/06/2021							
D.C. licensed trash or solid waste c Building	ontract	tor:					
D.C. licensed sewage & liquid was Building	te trans	sport con	itracto	r:			
D.C. licensed pesticide operator/co Industrial	ntracto	r:					
D.C. licensed ventilation hood system N/A	em cle	aning co	ntract	or:			

	FO	ODBC	ORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVI	ENTIONS	
Co	mpliance	Statu	S	COS	R
			Supervision		
IN	OUT		1.Person in charge present, demonstrates knowledge, and		
===			performs duties		
IN	OUT		2.Certified Food Protection Manager		
			Employee Health		
IN	OUT		Management, food employee, and conditional employee;	lo	
_			knowledge, responsibilities, and reporting		
IN	OUT		4.Proper use of restriction and exclusion		
IN	OUT		5.Procedures for responding to vomiting and diarrheal events		П
			Good Hygienic Practices		
IN	OUT	N/O	6.Proper eating, tasting, drinking, or tobacco use		
IN	OUT	N/O	7.No discharge from eyes, nose, and mouth		П
			Control of Hands as a Vehicle of Contamination		
IN	OUT	N/O	8.Hands clean and properly washed		
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IN	OUT		10.Adequate handwashing sinks properly supplied and	lσ	
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IN	OUT		Approved Source		
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	OUT N/A	N/O	12.Food received at proper temperature		
<u>IN</u>	001		13.Food in good condition, safe, and unadulterated		
<u>IN</u>	OUT N/A	N/O	14.Required records available: shellstock tags, parasite destruction		
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IN	OUT		17.Proper disposition of returned, previously served,		
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			Potentially Hazardous Food (Time/Temperature Control for		
			Safety Food)		
IN	OUT N/A	_	18.Proper cooking time and temperatures		
IN	OUT N/A	_	19.Proper reheating procedures for hot holding		
IN	OUT N/A	N/O	20.Proper cooling time and temperature		
IN	OUT N/A	N/O	21.Proper hot holding temperatures		
IN	OUT N/A		22.Proper cold holding temperatures		
IN	OUT N/A		23.Proper date marking and disposition		
IN	OUT N/A	N/O	24.Time as a public health control: procedures and records		
			Consumer Advisory		
IN	OUT N/A		25.Consumer advisory provided for raw or undercooked foods		П
			Highly Susceptible Populations		
IN	OUT N/A		26.Pasteurized foods used; prohibited foods not offered		П
			Chemical		
IN	OUT N/A		27.Food additives: approved and properly used		<u> </u>
IN	OUT N/A		28.Toxic substances properly identified, stored, and used		
			Conformance with Approved Procedures		
IN	OUT N/A		29.Compliance with variance, specialized process, and HACCP plan		п

	GOOD RETAIL PRACTICES							
Compliance Statu	ıs	COS	R					
	Safe Food and Water							
IN OUT N/A	30.Pasteurized eggs used where required							
<u>IN</u> OUT	31.Water and ice from approved source							
IN OUT N/A	32. Variance obtained for specialized processing methods							
	Food Temperature Control							
IN OUT	33.Proper cooling methods used; adequate equipment for							
<u>iii</u> 001	temperature control							
IN OUT N/A N/O	34.Plant food properly cooked for hot holding							
IN OUT N/A N/O	35.Approved thawing methods used							
IN OUT	36.Thermometers provided and accurate							
	Food Identification							
<u>IN</u> OUT	37.Food properly labeled; original container							
	Prevention of Food Contamination							
<u>IN</u> OUT	38.Insects, rodents, and animals not present							
IN OUT	39.Contamination prevented during food preparation, storage,							
_	and display							
IN OUT N/A	40.Personal cleanliness							
<u>IN</u> OUT	41.Wiping cloths: properly used and stored							
IN OUT N/A N/O	3							
	Proper Use of Utensils							
<u>IN</u> OUT	43.In-use utensils: properly stored		П					
<u>IN</u> OUT	44.Utensils, equipment and linens: properly stored, dried, and handled							
<u>IN</u> OUT	45.Single-use/single-service articles: properly stored and used							
IN OUT N/A	46.Gloves used properly							
	Utensils, Equipment, and Vending							
<u>IN</u> OUT	47.Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
<u>IN</u> OUT	48. Warewashing facilities: installed, maintained, and used; test strips							
IN OUT	49.Nonfood-contact surfaces clean							
_	Physical Facilities							
IN OUT	50.Hot and cold water available; adequate pressure							
IN OUT	51.Plumbing installed; proper backflow devices							
IN OUT	52.Sewage and waste water properly disposed							
IN OUT	53. Toilet facilities: properly constructed, supplied, and cleaned							
IN OUT	54.Garbage and refuse properly disposed; facilities maintained							
IN OUT	55.Physical facilities installed, maintained, and clean							
IN OUT	56.Adequate ventilation and lighting; designated areas used							
IN = in compliance	OUT = not in compliance $N/O = not$	tobserved						

IN = in compliance N/A = not applicable

COS = corrected on-site

N/O = not observed R = repeat violation

1 of 2 12/12/18, 11:58 AM

Inspector (Signature)

Establishment Name SUSHI NAKAZAWA

Establishment Address 1100 PENNSYLVANIA AVE NW

Badge #

Date

OBSER	VATIO	NS	25 DCMR	COI	RRECT	IVE ACTIONS	
23 Prepared ready to eat foods (i. the date.(CORRECT VIOLATION			1007.1	Section 1011, and except as speto-eat, potentially hazardous for and held in a food establishmen marked to indicate the date or a sold, or discarded when held at	ecified in So od (time/tent of tor more lay by which a temperat	ced oxygen packaging method as spe- ection 1007.4 and 1007.5, refrigerate mperature control for safety food) pro- than twenty- four (24) hours shall be the the food shall be consumed on the ure of five degrees Celsius (5 degree F)) or less for a maximum of seven (d, ready- epared clearly premises s C)
29 The establishment has not convariance from DC Health, for the upreservative. (CORRECT VIOLAT	se of vineg	ar in sushi rice as a	1010.1	Sections 4102, 4103, and 4104 preservation rather than as a m Using food additives or adding preservation rather than as a m is not potentially hazardous (tit food using a reduced oxygen m Clostridium botulinum and the specified in Section 1011; Pf (e display tank used to store or dis (f) Custom processing animals service in a food establishment	before: (a) ethod of fla component ethod of fla ne/tempera ethod exce growth of la Operating splay shellf that are for (g) Prepar	ce from the Department as specified Smoking food as a method of food vor enhancement; Pf (b) Curing food is such as vinegar as a method of foo vor enhancement or to render a food ture control for safety food); Pf (d) Ppt where the growth of and toxin for Listeria monocytogenes are controlle a molluscan shellfish life-support sy ish that are offered for human consurpersonal use as food and not for sale ing food by another method that the e; Pf or (h) Sprouting seeds or beans.	l; Pf (c) d so that it lackaging mation by d as system nption; P
			TELADED	ATUDEO			
Itterm/Location	Т	Item/Location		ATURES Item/Location	T	Ittem/Locattion	T
Hot Water (Handwashing Sink)	160.0F	(Under-counter Refrigerate	Temp or) 33.0F	Scallops (Under-counter Refrigerator) (Cold Holding)	33.0F	(Walk-in Refrigerator)	Temp 39.0F
Chicken (Walk-in Refrigerator) (Cold Holding)	39.0F	(Walk-in Freezer)	7.0F	(Walk-in Refrigerator)	43.0F	Hot Water (3-compartment sink)	163.0F
(Reach-in Refrigerator)	33.0F	(Freezer - Reach-In)	-4.0F				
	uiries to th , percentag ch inspect	ne Area Supervisor at food.s ge, or rating for establishment in tion report. DC Health also perfo	nspection reports orms follow up in	. We perform a pass-fail inspection		nt of Priority, Priority Foundation, and cited on the initial report have been co	
				aaki Uchino		08/10/2018	
Person-in-Charge (Signature)			(Print)			Date	

(Print)

FSHISD_2015_3



DISTRICT OF COLUMBIA MAYOR

Pursuant to Title 25-A of the District of Columbia Municipal Regulations

Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name TRUMP HOTEL BANQUET KITCHEN							
Address_1100 PENNSYLVANIA AVE NW							
City/State/Zip Code_WASHINGTON, DC 20004							
Telephone (202) 868-5050 E-mail address obeckert@trumphotels.com							
Date of Inspection <u>08 / 10 / 2018</u> Time In <u>10 : 30 AM</u> Time Out <u>02 : 00 PM</u>							
License Holder Trump Old Post Office LLC							
License/Customer No							
License Period/							
Establishment Type: Restaurant Total Risk Category 1 2 3 4 5							

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	0	COS	0	R	0
Core Violations	0	COS	0	R	0
Certified Food Protection Manager OLIVER BECKERT	(CFPN	И)			
CFPM #: FS-70710					
CFPM Expiration Date: 02/18/20	19				
D.C. licensed trash or solid waste c Republic Services	ontract	tor:			
D.C. licensed sewage & liquid was RTI	te trans	sport cor	itracto	or:	
D.C. licensed pesticide operator/co Orkin	ntracto	r:			
D.C. licensed ventilation hood syste Sparkle	em clea	aning co	ntrac	tor:	

F	OODBO	ORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVI	ENTIONS	
Compliano			COS	R
		Supervision		
		Person in charge present, demonstrates knowledge, and		
<u>IN</u> OUT		performs duties		
IN OUT		2.Certified Food Protection Manager		
		Employee Health		
III OUT		3.Management, food employee, and conditional employee;		
<u>IN</u> OUT		knowledge, responsibilities, and reporting		
IN OUT		4.Proper use of restriction and exclusion		П
IN OUT		5.Procedures for responding to vomiting and diarrheal events		
		Good Hygienic Practices		
IN OUT	N/O	6.Proper eating, tasting, drinking, or tobacco use		
IN OUT	N/O	7.No discharge from eyes, nose, and mouth		
		Control of Hands as a Vehicle of Contamination		
IN OUT	N/O	8.Hands clean and properly washed		
IN OUT N	/A N/O	9.No bare hand contact with RTE foods or a pre-approved		п
IN OUT N	A N/O	alternate procedure properly allowed	-	🖰
IN OUT		10.Adequate handwashing sinks properly supplied and		П
<u></u>		accessible		
		Approved Source		
IN OUT		11.Food obtained from approved source		
IN OUT N	/A <u>N/O</u>	12.Food received at proper temperature		
IN OUT		13.Food in good condition, safe, and unadulterated		
IN OUT N	/A N/O	14.Required records available: shellstock tags, parasite	l 🗖 📉	П
		destruction		
		Protection from Contamination		
IN OUT N		15.Food separated and protected		
IN OUT N	/A	16.Food-contact surfaces: cleaned and sanitized		
IN OUT		17. Proper disposition of returned, previously served,		
		reconditioned, and unsafe food		
		Potentially Hazardous Food (Time/Temperature Control for		
IN OUT N		Safety Food)		
IN OUT N	$\overline{}$	18.Proper cooking time and temperatures		
IN OUT N	_	19.Proper reheating procedures for hot holding		
IN OUT N	_	20.Proper cooling time and temperature		
IN OUT N	_	21.Proper hot holding temperatures	<u> </u>	
IN OUT N		22.Proper cold holding temperatures	므	
IN OUT N		23.Proper date marking and disposition		
IN OUT N	A N/O	24.Time as a public health control: procedures and records		
IN CUT ::	/A	Consumer Advisory	 	
IN OUT N	/A	25.Consumer advisory provided for raw or undercooked foods		
IN OUT N	/A	Highly Susceptible Populations	_	
IN OUT N	IA	26.Pasteurized foods used; prohibited foods not offered		
IN CUT	/A	Chemical		
IN OUT N	_	27.Food additives: approved and properly used		
IN OUT N	IA.	28.Toxic substances properly identified, stored, and used		
		Conformance with Approved Procedures		
IN OUT N	<u>/A</u>	29.Compliance with variance, specialized process, and HACCP		П
		plan		

GOOD RETAIL PRACTICES							
Co	mplia	nce	Statu	S	COS	R	
				Safe Food and Water			
IN	OUT	N/A		30.Pasteurized eggs used where required			
IN	OUT			31.Water and ice from approved source			
IN	OUT	N/A		32. Variance obtained for specialized processing methods			
				Food Temperature Control			
INI	OUT			33.Proper cooling methods used; adequate equipment for			
<u>IN</u>	001			temperature control	Ш	Ц	
IN	OUT	N/A	N/O	34.Plant food properly cooked for hot holding			
IN	OUT	N/A	N/O	35.Approved thawing methods used			
IN	OUT			36.Thermometers provided and accurate			
				Food Identification			
IN	OUT			37.Food properly labeled; original container			
				Prevention of Food Contamination			
IN	OUT			38.Insects, rodents, and animals not present			
IN	OUT			39. Contamination prevented during food preparation, storage,			
112	001			and display			
IN	OUT	N/A		40.Personal cleanliness			
IN	OUT			41. Wiping cloths: properly used and stored			
IN	OUT	N/A	N/O	42. Washing fruits and vegetables			
				Proper Use of Utensils			
IN	OUT			43.In-use utensils: properly stored			
IN	OUT			44.Utensils, equipment and linens: properly stored, dried, and			
_				handled		_	
<u>IN</u>	OUT			45.Single-use/single-service articles: properly stored and used			
IN	OUT	N/A		46.Gloves used properly			
				Utensils, Equipment, and Vending			
IN	OUT			47.Food and nonfood-contact surfaces cleanable, properly			
_				designed, constructed, and used			
IN	OUT			48. Warewashing facilities: installed, maintained, and used; test			
Ë				strips	_	_	
<u>IN</u>	OUT			49.Nonfood-contact surfaces clean			
L.				Physical Facilities	_	_	
<u>IN</u>	OUT			50.Hot and cold water available; adequate pressure			
IN	OUT			51.Plumbing installed; proper backflow devices			
IN	OUT			52. Sewage and waste water properly disposed			
<u>IN</u>	OUT			53.Toilet facilities: properly constructed, supplied, and cleaned			
IN	OUT			54.Garbage and refuse properly disposed; facilities maintained			
<u>IN</u>	OUT			55.Physical facilities installed, maintained, and clean			
<u>IN</u>	OUT			56.Adequate ventilation and lighting; designated areas used			
IN:	in co	mpli	ance	OUT = not in compliance $N/O = not$	observed		

N = in complianceN/A = not applicable OUT = not in compliance

N/O = not observed

Establishment Name TRUMP HOTEL BANQUET KITCHEN

Establishment Address 1100 PENNSYLVANIA AVE NW

OBSE	RVATIO	NS 2	5 DCMR	CORRECTIVE ACTIONS			
		1	EMPER	ATURES			
Item/Location Temp Item/Location Temp Item/Location Temp Item/Location							
Hot Water	112.0F	(Walk-in Refrigerator)	40.0F	(Walk-in Refrigerator)	38.0F	(Reach-in Refrigerator)	32.0F
Meat (Walk-in Refrigerator) (Cold Holding)	41.0F	Seafood/Fish (Walk-in Refrigerator) (Cold Holding)	39.0F	Vegetable Products (Walk-in Refrigerator) (Cold Holding)	39.0F	(Walk-in Freezer)	3.0F
(Walk-in Refrigerator)	38.0F		184.0F				
DC Health does not assign a grade violations are tallied at the top of e	e, percentaç ach inspect		ection reports s follow up in	for efficient response. We perform a pass-fail inspection spections to ensure the violations w			
Oliver Beckert 08/10/2018 Person-in-Charge (Signature) (Print) Date							
Inspector (Signature)		Denise T (Print)	T. Lucas	60 Bac	3 lge #	08/10/2018 Date	

FSHISD_2015_3



DISTRICT OF COLUMBIA DWSER, MAYOR

Pursuant to Title 25-A of the District of Columbia Municipal Regulations

Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name TRUMP HOTEL PASTRY KITCHEN							
Address 1100 PENNSYLVANIA AVE NW							
City/State/Zip Code WASHINGTON, DC 20004							
Telephone (202)868-5050 E-mail address obeckert@trunphotels.com							
Date of Inspection 08 / 10 / 2018							
License Holder Trump Old Post Office,LLC							
License/Customer No.							
License Period// Type of Inspection Routine							
Establishment Type: Bakery Risk Category 1 2 3 4 5							

Priority Violations 0 COS 0 R							
Priority Foundation Violations	COS	0	R	0			
Core Violations	1	COS	0	R	0		
Certified Food Protection Manager (CFPM) OLIVER BECKERT							
CFPM #: FS-70710							
CFPM Expiration Date: 02/18/2019							
D.C. licensed trash or solid waste contractor: Republic Services							
D.C. licensed sewage & liquid waste transport contractor: RTI							
D.C. licensed pesticide operator/contractor: Orkin							
D.C. licensed ventilation hood syste Sparkle	em cle	aning co	ntract	or:			

Г		FOOL	BORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVI	NTIONS	
Co	mpliar	nce S	atus	COS	R
			Supervision		
	OUT		1.Person in charge present, demonstrates knowledge, and		
<u>IN</u>	OUT		performs duties		
IN	OUT		2.Certified Food Protection Manager		
			Employee Health		
IM	OUT		Management, food employee, and conditional employee;		
<u>IN</u>	001		knowledge, responsibilities, and reporting	ш	ш
IN	OUT		Proper use of restriction and exclusion		
IN	OUT		5. Procedures for responding to vomiting and diarrheal events		
			Good Hygienic Practices		
IN	OUT	١	O 6.Proper eating, tasting, drinking, or tobacco use		
IN	OUT	١	7.No discharge from eyes, nose, and mouth		
			Control of Hands as a Vehicle of Contamination		
IN	OUT	١	O 8.Hands clean and properly washed		
	OUT I	NI/A N	9.No bare hand contact with RTE foods or a pre-approved		
IN	OUT I	N/A r	alternate procedure properly allowed		
IN	OUT		10.Adequate handwashing sinks properly supplied and		
<u>IN</u>	001		accessible		🗆
			Approved Source		
IN	OUT		11.Food obtained from approved source		
IN	OUT I	N/A	12.Food received at proper temperature		
IN	OUT		13.Food in good condition, safe, and unadulterated		
INI	OUT	NI/A N	14.Required records available: shellstock tags, parasite		
IN	OUT	N/A	destruction	<u>י</u>	
			Protection from Contamination		
IN	OUT I	N/A	15.Food separated and protected		
IN	OUT I	N/A	16.Food-contact surfaces: cleaned and sanitized		
INI	OUT		17.Proper disposition of returned, previously served,		
<u>IN</u>	001		reconditioned, and unsafe food		ш
			Potentially Hazardous Food (Time/Temperature Control for		
			Safety Food)		
IN	OUT I	N/A	18.Proper cooking time and temperatures		
IN	OUT I	N/A	19.Proper reheating procedures for hot holding		
IN	OUT I	N/A	20.Proper cooling time and temperature		
IN	OUT I	N/A	21.Proper hot holding temperatures		
IN	OUT I	N/A	22.Proper cold holding temperatures		
IN	OUT I	N/A N	O 23.Proper date marking and disposition		
IN	OUT	N/A N	O 24.Time as a public health control: procedures and records		
			Consumer Advisory		
IN	OUT	N/A	25.Consumer advisory provided for raw or undercooked foods		
			Highly Susceptible Populations		
IN	OUT	N/A	26.Pasteurized foods used; prohibited foods not offered		
			Chemical		
IN	OUT	N/A	27.Food additives: approved and properly used		
IN	OUT I	N/A	28.Toxic substances properly identified, stored, and used		
			Conformance with Approved Procedures		
IN	OUT	M/A	29.Compliance with variance, specialized process, and HACCP	П	
IIN	OUT	N/A	plan		

				GOOD RETAIL PRACTICES		
Co	mplia	nce	Statu	S	COS	R
				Safe Food and Water		
IN	OUT	N/A		30.Pasteurized eggs used where required		
IN	OUT			31.Water and ice from approved source		
IN	OUT	N/A		32. Variance obtained for specialized processing methods		
				Food Temperature Control		
IN	OUT			33.Proper cooling methods used; adequate equipment for		
ž!	001			temperature control		
IN	OUT	N/A	N/O	34.Plant food properly cooked for hot holding		
IN	OUT	N/A	N/O	35.Approved thawing methods used		
IN	OUT			36.Thermometers provided and accurate		
				Food Identification		
IN	OUT			37.Food properly labeled; original container		
				Prevention of Food Contamination		
IN	OUT			38.Insects, rodents, and animals not present		
IN	OUT			39. Contamination prevented during food preparation, storage,		
_				and display		
IN	OUT	N/A		40.Personal cleanliness		
IN	OUT			41.Wiping cloths: properly used and stored		
IN	OUT	N/A	N/O	42.Washing fruits and vegetables		
				Proper Use of Utensils		
IN	OUT			43.In-use utensils: properly stored		
<u>IN</u>	OUT			44.Utensils, equipment and linens: properly stored, dried, and handled		
IN	OUT			45.Single-use/single-service articles: properly stored and used		
IN	OUT	N/A		46.Gloves used properly		
				Utensils, Equipment, and Vending		
IN	OUT			47. Food and nonfood-contact surfaces cleanable, properly		
1	001			designed, constructed, and used		
<u>IN</u>	OUT			48.Warewashing facilities: installed, maintained, and used; test strips		
IN	OUT			49.Nonfood-contact surfaces clean		
				Physical Facilities		
IN	OUT			50.Hot and cold water available; adequate pressure		
IN	OUT			51.Plumbing installed; proper backflow devices		П
IN	OUT			52. Sewage and waste water properly disposed		
IN	OUT			53. Toilet facilities: properly constructed, supplied, and cleaned		
IN	OUT			54. Garbage and refuse properly disposed; facilities maintained		
IN	OUT			55.Physical facilities installed, maintained, and clean		
IN	OUT			56.Adequate ventilation and lighting; designated areas used		
IN:	in co	mpli	ance	OUT = not in compliance $N/O = not$	tobserved	

N = in complianceN/A = not applicable OUT = not in compliance COS = corrected on-site

R = repeat violation

Establishment Name TRUMP HOTEL PASTRY KITCHEN

Establishment Address 1100 PENNSYLVANIA AVE NW

0	BSERVATIO	NS	25 DCMF	R	CORRECT	IVE ACTIONS		
38 Light fruit flies/gnats (CORRECT VIOLATION			3210.1	of insects, rodents, and premises by: Pf (a) Rou Routinely inspecting th are found, such as trapp	The premises shall be maintained free of insects, rodents, and other pests. The prese of insects, rodents, and other pests shall be controlled to minimize their presence on premises by: Pf (a) Routinely inspecting incoming shipments of food and supplies; I Routinely inspecting the premises for evidence of pests; Pf (c) Using methods, if pe are found, such as trapping devices or other means of pest control as specified in Sections 3402, 3410 and 3411; Pf and (d) Eliminating harborage conditions. Pf			
40 Food employee obser with open food.(CORREC DAYS)		air restraint while working THIN 14 CALENDAR	502.1	nets, if appropriate, and effectively keep hair fro and unwrapped single-	I clothing that cove om contacting exposervice and single- f the hair is contain	ctive hair restraints, such as hai res body hair that are designed a soed food, clean equipment and ase articles. Hats, caps, scarves ed to prevent contamination. He fective hair restraints.	nd worn to utensils, linens or other head	
Sanitizer: Quaternary Amm	nonium, 200 ppm, 0	.0 pH, 73.0°F						
	I			RATURES	_	T		
Hot Water	102.0F	Hot Water	Temp 120.0F	(Reach-in Refrigerator)	Temp 42.0F	(Reach-in Refrigerator)	Temp 36.0F	
(Walk-in Freezer)	-7.0F	Dairy Products (Walk-in Refrigerator) (Cold Holdin	40.0F	(Neach-iii Neiligerator)	42.01	(Neach-in Neingerator)	30.01	
DC Health does not assign violations are tallied at the	ons/inquiries to th a grade, percentag top of each inspecti	e Area Supervisor at food.	inspection reports forms follow up in	s. We perform a pass-fail ins		nt of Priority, Priority Foundation		
Person-in-Charge (Signat	ure)		Olive (Print	er Beckert)		08/10/2018 Date		
Inspector (Signature)		Deni: (Print)	se T. Lucas		603 Badge #	08/10/2018 Date		

FSHISD_2015_3



DISTRICT OF COLUMBIA MAYOR

Pursuant to Title 25-A of the District of Columbia Municipal Regulations

Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name TRUMP INTERNATIONAL HOTEL GIFT SHOP
Address 1100 PENNSYLVANIA AVE NW
City/State/Zip Code WASHINGTON, DC 20004
Telephone (202) 641-2173 E-mail address
Date of Inspection 05 / 07 / 2018 Time In 03 : 30 PM Time Out 03 : 45 PM
License Holder Trump Old Post Office LLC
License/Customer No. <u>09306xxxx-17000032</u>
License Period 06 / 01 / 2017 - 05 / 31 / 2019 Type of Inspection Routine
Establishment Type: Food Products Risk Category 1 2 2 3 4 5

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	0	COS	0	R	0
Core Violations	0	COS	0	R	0
Certified Food Protection Manager	(CFPN	M)			
CFPM #:					
CFPM Expiration Date: / /	_				
D.C. licensed trash or solid waste c	ontrac	tor:			
Republic					
D.C. licensed sewage & liquid was	te trans	sport cor	tracto	or:	
n/a					
D.C. licensed pesticide operator/co	ntracto	r:			
Orkin		••			
D.C. licensed ventilation hood syste	1-	:			

	FC	ODBO	ORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVI	ENTIONS	
Co	mpliance			COS	R
			Supervision		
			Person in charge present, demonstrates knowledge, and		
<u>IN</u>	OUT		performs duties		▮
IN	OUT		2.Certified Food Protection Manager		
			Employee Health		•
	OUT		3.Management, food employee, and conditional employee;		
<u>IN</u>	OUT		knowledge, responsibilities, and reporting		
IN	OUT		4.Proper use of restriction and exclusion		
IN	OUT		5. Procedures for responding to vomiting and diarrheal events		
			Good Hygienic Practices		
IN	OUT	N/O	6.Proper eating, tasting, drinking, or tobacco use		
IN	OUT	N/O	7.No discharge from eyes, nose, and mouth		
			Control of Hands as a Vehicle of Contamination		
IN	OUT	N/O	8.Hands clean and properly washed		
INI	OUT N/A	N/O	9.No bare hand contact with RTE foods or a pre-approved	_	
IN	OUT NIP	IN/O	alternate procedure properly allowed		
IN	OUT		10.Adequate handwashing sinks properly supplied and		
<u>IIX</u>	001		accessible	ш	ш
			Approved Source		
IN	OUT		11.Food obtained from approved source		
IN	OUT N/A	N/O	12. Food received at proper temperature		
IN	OUT		13. Food in good condition, safe, and unadulterated		
IN	OUT N/A	N/O	14.Required records available: shellstock tags, parasite		
114	001	14/0	destruction		
			Protection from Contamination		
IN	OUT N/A		15.Food separated and protected		
IN	OUT N/A	1	16.Food-contact surfaces: cleaned and sanitized		
IN	OUT		17.Proper disposition of returned, previously served,		lα
			reconditioned, and unsafe food		
			Potentially Hazardous Food (Time/Temperature Control for		
			Safety Food)		r —
IN	OUT N/A		18.Proper cooking time and temperatures		
IN	OUT N/A		19.Proper reheating procedures for hot holding		<u> </u>
IN	OUT N/A		20.Proper cooling time and temperature		Щ
IN	OUT N/A	_	21.Proper hot holding temperatures		Щ.
IN	OUT N/A		22.Proper cold holding temperatures		<u> </u>
IN	OUT N/A		23.Proper date marking and disposition		Щ
IN	OUT N/A	N/O	24.Time as a public health control: procedures and records		
			Consumer Advisory		
IN	OUT N/A	1	25.Consumer advisory provided for raw or undercooked foods		
L.,			Highly Susceptible Populations		
IN	OUT N/A	1	26.Pasteurized foods used; prohibited foods not offered		
			Chemical		
IN	OUT N/A		27.Food additives: approved and properly used		<u> </u>
<u>IN</u>	OUT N/A	1	28. Toxic substances properly identified, stored, and used		
			Conformance with Approved Procedures		
IN	OUT N/A	1	29.Compliance with variance, specialized process, and HACCP		
Ц	_	•	plan		

				GOOD RETAIL PRACTICES		
Co	mplia	nce	Statu		COS	R
				Safe Food and Water		•
IN	OUT	N/A		30.Pasteurized eggs used where required		
IN	OUT			31.Water and ice from approved source		
IN	OUT	N/A		32. Variance obtained for specialized processing methods		
				Food Temperature Control		•
	OUT			33.Proper cooling methods used; adequate equipment for		
<u>IIN</u>	OUT			temperature control	Ш	ш
IN	OUT	N/A	N/O	34.Plant food properly cooked for hot holding		
IN	OUT	N/A	N/O			
IN	OUT			36.Thermometers provided and accurate		
				Food Identification		
IN	OUT			37.Food properly labeled; original container		
				Prevention of Food Contamination		
IN	OUT			38.Insects, rodents, and animals not present		
IN	OUT			39. Contamination prevented during food preparation, storage,		
_				and display		
IN	OUT	N/A		40.Personal cleanliness		
IN	OUT			41.Wiping cloths: properly used and stored		
IN	OUT	N/A	N/O	42. Washing fruits and vegetables		
				Proper Use of Utensils		
IN	OUT			43.In-use utensils: properly stored		
<u>IN</u>	OUT			44.Utensils, equipment and linens: properly stored, dried, and handled		
IN	OUT			45.Single-use/single-service articles: properly stored and used		
IN	OUT	N/A		46.Gloves used properly		
		_		Utensils, Equipment, and Vending		_
				47.Food and nonfood-contact surfaces cleanable, properly		_
<u>IN</u>	OUT			designed, constructed, and used		
<u>IN</u>	OUT			48.Warewashing facilities: installed, maintained, and used; test strips		
IN	OUT			49.Nonfood-contact surfaces clean		П
	501			Physical Facilities		
IN	OUT			50.Hot and cold water available; adequate pressure		
IN	OUT			51.Plumbing installed; proper backflow devices		
IN	OUT			52. Sewage and waste water properly disposed		
IN	OUT			53. Toilet facilities: properly constructed, supplied, and cleaned		Ē
IN	OUT			54.Garbage and refuse properly disposed; facilities maintained		Ē
IN	OUT			55.Physical facilities installed, maintained, and clean		
IN	OUT			56.Adequate ventilation and lighting; designated areas used		_
_	in co	mpli	ance		t observed	

IN = in compliance N/A = not applicable OUT = not in compliance COS = corrected on-site

R = repeat violation

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Establishment Name TRUMP INTERNATIONAL HOTEL GIFT SHOP Establishment Address 1100 PENNSYLVANIA AVE NW

OBSERVATIONS			25 DCMR	ł .	CORRECTIVE ACTIONS			
			TEMPER	RATURES				
ltterm/Location	Temp	ltterm/Location	Temp	Item/Location	Temp	Item/Location	Temp	
-	a grade, percentag top of each inspecti	e, or rating for establishme on report. DC Health also	performs follow up in		•	nt of Priority, Priority Founda cited on the initial report have		
Oliver Beckert 05/07/2018 Person-in-Charge (Signature) (Print) Date								
Inspector (Signature)		Do (Pri	ouglas Dalier		082 Badge #	05/07/2018 Date		

FSHISD_2015_3



DISTRICT OF COLUMBIA MAYOR

Pursuant to Title 25-A of the District of Columbia Municipal Regulations

Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name_TRUMP HOTEL EMPLOYEE KITCHEN/IN-ROOM DINING							
Address 1100 PENNSYLVANIA AVE NW							
City/State/Zip Code_WASHINGTON, DC 20004							
Telephone (202) 868-5050 E-mail address obeckert@trumphotels.com							
Date of Inspection <u>08 / 10 / 2018</u> Time In <u>10 : 30 AM</u> Time Out <u>02 : 00 PM</u>							
License Holder Trump Old Post Office,LLC							
License/Customer No							
License Period <u>09 / 01 / 2018</u> - <u>08 / 31 / 2020</u> Type of Inspection Routine							
Establishment Type: Restaurant Total Risk Category 1 2 3 4 5							

Priority Violations	2	COS	1	R	0		
Priority Foundation Violations	2	COS	1	R	0		
Core Violations	1	COS	0	R	0		
Certified Food Protection Manager (CFPM) OLIVER BECKERT							
CFPM #: FS-70710							
CFPM Expiration Date: 02/18/2019							
D.C. licensed trash or solid waste contractor: Republic Services							
D.C. licensed sewage & liquid was RTI	te tran	sport con	tracto	or:			
D.C. licensed pesticide operator/cor Orkin	ntracto	or:					
D.C. licensed ventilation hood syste Sparkle	em cle	aning co	ntract	or:			

	F0	ODBC	RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVI	ENTIONS	
Co	mpliance	Statu	s	COS	R
	Supervision				
<u>IN</u>	OUT		Person in charge present, demonstrates knowledge, and performs duties		
IN	OUT		2.Certified Food Protection Manager		
Ī			Employee Health		
<u>IN</u>	OUT		 Management, food employee, and conditional employee; knowledge, responsibilities, and reporting 		п
IN	OUT		Proper use of restriction and exclusion		
IN	OUT		5.Procedures for responding to vomiting and diarrheal events		
			Good Hygienic Practices		
IN	OUT	N/O	6.Proper eating, tasting, drinking, or tobacco use		П
IN	OUT	N/O	7.No discharge from eyes, nose, and mouth		
			Control of Hands as a Vehicle of Contamination		
IN	OUT	N/O	8.Hands clean and properly washed		П
<u>IN</u>	OUT N/A	N/O	No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed		П
IN	<u>OUT</u>		10.Adequate handwashing sinks properly supplied and accessible		П
			Approved Source		
IN	OUT		11.Food obtained from approved source		П
IN	OUT N/A	N/O	12.Food received at proper temperature		П
IN	OUT		13. Food in good condition, safe, and unadulterated		
IN	OUT N/A	<u>N/O</u>	Required records available: shellstock tags, parasite destruction		п
			Protection from Contamination		
IN	OUT N/A		15.Food separated and protected		П
IN	OUT N/A		16.Food-contact surfaces: cleaned and sanitized		П
<u>IN</u>	OUT		17.Proper disposition of returned, previously served, reconditioned, and unsafe food		
			Potentially Hazardous Food (Time/Temperature Control for Safety Food)		
IN	OUT N/A	N/O	18.Proper cooking time and temperatures		
IN	OUT N/A	N/O	19.Proper reheating procedures for hot holding		П
IN	OUT N/A		20.Proper cooling time and temperature		П
IN	OUT N/A		21.Proper hot holding temperatures		П
IN	OUT N/A		22.Proper cold holding temperatures		П
IN	OUT N/A		23.Proper date marking and disposition		
IN	OUT N/A	N/O	24. Time as a public health control: procedures and records		П
			Consumer Advisory		
IN	OUT N/A		25.Consumer advisory provided for raw or undercooked foods		
			Highly Susceptible Populations		
IN	OUT N/A		26.Pasteurized foods used; prohibited foods not offered		
			Chemical		
IN	OUT N/A		27.Food additives: approved and properly used		
IN	OUT N/A		28.Toxic substances properly identified, stored, and used		
	OUT N/A		Conformance with Approved Procedures 29.Compliance with variance, specialized process, and HACCP		п

GOOD RETAIL PRACTICES						
Compliance Statu	COS	R				
	Safe Food and Water					
IN OUT N/A	30.Pasteurized eggs used where required					
<u>IN</u> OUT	31.Water and ice from approved source					
IN OUT N/A	32. Variance obtained for specialized processing methods					
	Food Temperature Control					
IN OUT	33.Proper cooling methods used; adequate equipment for					
	temperature control					
IN OUT N/A N/O	34.Plant food properly cooked for hot holding					
IN OUT N/A N/O	35.Approved thawing methods used					
<u>IN</u> OUT	36.Thermometers provided and accurate					
	Food Identification					
<u>IN</u> OUT	37.Food properly labeled; original container					
	Prevention of Food Contamination					
IN <u>OUT</u>	38.Insects, rodents, and animals not present					
<u>IN</u> OUT	39.Contamination prevented during food preparation, storage, and display					
IN OUT N/A	40.Personal cleanliness					
IN OUT	41. Wiping cloths: properly used and stored					
IN OUT N/A N/O	42.Washing fruits and vegetables					
	Proper Use of Utensils					
<u>IN</u> OUT	43.In-use utensils: properly stored					
<u>IN</u> OUT	44.Utensils, equipment and linens: properly stored, dried, and handled					
IN OUT	45.Single-use/single-service articles: properly stored and used					
IN OUT N/A	46.Gloves used properly					
	Utensils, Equipment, and Vending					
IN <u>OUT</u>	47.Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
<u>IN</u> OUT	48.Warewashing facilities: installed, maintained, and used; test strips					
IN OUT	49.Nonfood-contact surfaces clean					
	Physical Facilities					
IN OUT	50.Hot and cold water available; adequate pressure					
IN OUT	51.Plumbing installed; proper backflow devices					
IN OUT	52.Sewage and waste water properly disposed					
IN OUT	53. Toilet facilities: properly constructed, supplied, and cleaned					
IN OUT	54.Garbage and refuse properly disposed; facilities maintained					
IN OUT	55.Physical facilities installed, maintained, and clean					
IN OUT	56.Adequate ventilation and lighting; designated areas used					
IN = in compliance	OUT = not in compliance $N/O = not$	observed				

IN = in compliance N/A = not applicable

COS = corrected on-site

N/O = not observed R = repeat violation

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TRUMP HOTEL EMPLOYEE KITCHEN/IN-ROOM

Establishment Name DINING

Establishment Address 1100 PENNSYLVANIA AVE NW

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
10 There is no hot water (at least 100 degrees Fahrenheit) at the handwashing sink(s). (Building Engineer adjusted the temperature on the hot water at that sink so that it reached above 100 degrees F.) (Corrected On Site)	2402.1	A handwashing sink shall be equipped to provide water at a temperature of at least thirty-eight degrees Celsius (38 degrees C) (one hundred degrees Fahrenheit (100 degrees F)) through a mixing valve or combination faucet. Pf
22 Cold food items are held at improper temperatures (Employee Cafeteria).(CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	1005.1	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified in Section 1009, potentially hazardous food (time/ temperature control for safety food) shall be maintained: (b) At five degrees Celsius (5 degrees C) (forty-one degrees Fahrenheit (41 degrees F)) or less. P
23 Ready to eat, prepared corn salsa observed stored under refrigeration (for use) with a date that exceeds the written use by date of 7/31 (more than seven (7) days). (This food item was discarded during the inspection). (Corrected On Site)	1008.1	A food specified in Section 1007.1 or 1007.2 shall be discarded if it: (a) Exceeds either of the temperature and time combinations specified in Section 1007.1, excluding time that the product is frozen; P (b) Is in a container or package that does not bear a date or day; P or (c) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in Section 1007.1. P
38 Light fruit flies/gnats observed in the food preparation area (in-room dining). (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	3210.1	The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by: Pf (a) Routinely inspecting incoming shipments of food and supplies; Pf (b) Routinely inspecting the premises for evidence of pests; Pf (c) Using methods, if pests are found, such as trapping devices or other means of pest control as specified in Sections 3402, 3410 and 3411; Pf and (d) Eliminating harborage conditions. Pf
47 Reach-in refrigerator is out of order (not maintaining proper cold holding temperatures) at the time of inspection. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1800.1	Equipment shall be maintained in a state of repair and condition that meets the requirements specified in chapters 14 and 15.

	TEMPERATURES						
,	Itterm/Locattion	Temp	Itterm/Locattion	Temp	Itterm/Locattion	Temp	
	(Reach-in Freezer)	-5.0F		140.0F	Meat (Hot Holding)	139.0F	
	Wheat/Oat/Grain/Rice (Hot Holding)	170.0F	Vegetable Products (Hot Holding)	172.0F	Meat (Cold Bar) (Cold Holding)	47.0F	

(Reach-in Refrigerator) 40.0F (Reach-Vegetable Products (Hot Wheat/C 121.0F Holding) Holding) Vegetable Products (Cold Bar) (Cold Holding) Seafood/Fish (Reach-in Vegetable Products (Reach-in 51.0F (Reach-in Refrigerator) 35.0F 56.0F 56.0F Refrigerator) (Cold Holding) Refrigerator) (Cold Holding) 140.0F Mayonnaise (Cold Holding) 41.0F Hot Water

Inspector Comments:

Itterm/Location

Correct items cited within 5 and 14 calendar days.

Temp

Please submit all questions/inquiries to the Area Supervisor at food.safety@dc.gov for efficient response

DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: https://dc.healthinspections.us.

Person-in-Charge (Signature)	Oliver Beckert (Print)		08/10/2018 Date	
Inspector (Signature)	Denise T. Lucas (Print)	603 Badge #	08/10/2018 Date	

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